

## STARTERS

*Heart, effort and environment,  
always respecting tradition.  
The good products of the farm,  
cooked in delicious dishes, all to taste!*

Traditional Sciatt (young Casera cheese coated in a combination of flours and deep fried in oil) served with fresh salad from our own garden with a blueberry vinaigrette ..... 13.50

Rollè - Roulade of rabbit\*,  
misticanza (mixed leaf salad)  
from our vegetable plot, toasted almonds  
and caramelised figs ..... 14.00

Salumi - Selection of La Fiorida  
farm-cured meats served with fig preserve ..... 14.00

Battuta - Quality beef from  
our Bruna Alpina herd served raw and beaten  
with a knife in preparation,  
local truffles and quail's egg ..... 14.50

Castagne - Cream of smoked chestnuts\*,  
wort, fillet of trout sourced  
from Val Masino ..... 13.00

Tagliere - Choice cold cuts of cured meats  
(for 2 people) served with a quality  
La Fiorida preserve ..... 26.00

### FROM THE GARDEN

Insalata - Fresh salads from our vegetable plot,  
stracciatella stretched curd fresh cheese  
from our Bruna Alpino herd,  
dark bread in crouton form ..... 14.00



## FIRST COURSES

Pizzoccheri Valtellinesi (tagliatelle-style with potato and cheese) made with local stone-ground flour, hand-worked and seasoned with herbs and quality Valtellina Casera DOP cheese (matured for over 300 days) using La Fiorida milk from farm-reared Bruna cattle ..... 14.50

Risotto using quality rice from the noted Campo dell'Oste company prepared with porcini mushrooms\* from nearby Val Gerola, toasted hazelnuts and accompanying sauce from roasting ..... 14.50

Conchiglie di Kamut (shell-shaped pasta) from the noted Felicetti company, ragù produced from game\* sourced from our local Val Lesina, and wild blueberries ..... 14.50

Ravioli\* from beet-influenced fresh pasta and stuffed with sheatfish from the river Adda, alongside a gremolada sauce (parsley, garlic and lemon zest) ..... 14.50

Gnocchetti\* (dumpling style) a combination of potato and spinach with a fondue from Valtellina Casera DOP "084" and a Grosio pesteda seasoning (garlic, thyme, juniper berries, IVA herb, pepper) and truffle from the Costiera dei Cech ..... 14.00

Cannelloni - Style fresh pasta\* stuffed with stewed Savoy cabbage and crunchy cotecchino pork sausage, and Bitto DOP 2019 au gratin ..... 14.00

### TRADITIONAL SOUPS

Soup\* made with onions in a crunchy pastry ..... 11.00

Cream of white turnip\*, rye bread in crouton form, oil sourced from the lake ..... 11.00

### GLUTEN FREE STARTERS

La Lasagnetta\*\* (lasagne-style layered pasta) ..... 13.00

Ravioloni (ravioli-style pasta) stuffed with ricotta cheese and spinach\*\* with butter and sage ..... 13.00

Egg-based tagliatelle pasta\*\* with a fondue of Valtellina Casera DOP "084" and Grosio pesteda seasoning (garlic, thyme, juniper berries, IVA herb, pepper) ..... 15.00



# HOME-MADE PIZZOCCHERI



## BUCKWHEAT

Every good dish originates from quality raw materials, which are then transformed with due passion by experienced hands. Precisely why, when not actually produced within the company itself, we "source" from suppliers who have always demonstrated their own love for both the earth and the animals themselves.

Buckwheat flour, the signature ingredient of classic pizzoccheri is produced by Andrea Pelacchi, a young Valtellina farmer who is determined to maintain the cultivation of buckwheat at Teglio and Piateda.

## STRICTLY HAND-MADE

Knead and work the dough by hand, an ideal means of introducing both good cheer and humanity to the preparation besides bestowing due respect on the ingredient. Our faithful chef hand-works the pizzoccheri every single day to ensure the freshest of dishes to serve to our esteemed guests.

## CHEESE AND BUTTER

The herd of 200 Bruna Alpina cattle which the farm raises, guarantees a high quality Valtellina Casera DOP cheese and fresh butter, lovingly produced by our very own dairymen.

## VEGETABLES

In our very own garden plots we grow and select the best seasonal vegetables.

*Our own pizzoccheri, fashioned by hands that might well be those of our grandparents, bring to the table the authentic flavours of our territory.*

*They would appreciate you choosing them and by doing so contributing to the continuing endurance of a very typical Valtellina farm food chain.*



## MAIN COURSES

Maialino da latte - Suckling pig\* oven-fired at two differing temps (low/v. high); smooth quenelle of Taroz potato, crispy potatoes traditionally cooked on hot stones .....22.00

Guancetta - Cheek of beef cooked a lavec (in its own juices in a special pot) and served with grilled polenta and wild Jerusalem artichoke .....22.00

Ossibuchi – shank of veal served with risotto prepared with saffron stems from our nearby Rhaetian slopes .....21.00

Spiedone - Skewered pieces of quality selected home-produced meats cooked on the grill and served with rosemary-treated potatoes and a barbecue sauce .....22.00

Luccio - Fillet of pike-perch\* served with a cream of zucchini courgette and aromatic mint, deliciously fried and seasoned aubergine salad, and a Misultin fish-based mayonnaise .....20.00

Petto d'anatra - Breast of duck served with roast vegetables, reduction of balsamic vinegar and raspberries .....21.00

### OUR CHEF RECOMMENDS

Chef recommends: (for 2 people)  
Saddle of roe deer\* (venison) cooked with wild blueberries, caramelised apples, chestnut, and porcini mushrooms from Val Gerola .....60.00

Insalata: Our garden salad .....7.00

Cover charge .....3.50



## TRADITIONAL MENU

Selection of La Fiorida farm-cured meats

Cheese board offering a small selection of home-produced cheeses from the La Fiorida dairy

Pizzoccheri Valtellinesi (tagliatelle-style with potato and cheese) made with local stone-ground flour, hand-worked and seasoned with herbs and quality Valtellina Casera DOP Reserve cheese (matured for at least 300 days) from top-quality milk c/o our farm-reared Bruna cattle

Pork spare ribs cooked with Legnone beer served with stone-ground polenta

Nectar of wild blueberries served with a natural yoghurt ice cream\*

Coffee and water\*\*\* ..... 49.00  
(Cover charge included)

## VEGETARIAN MENU

Traditional Sciatt (young Casera cheese coated in a combination of flours and deep fried in oil) served with fresh salads from our own garden with a blueberry vinaigrette

Gnocchetti\* (dumpling style) made with potato and spinach with a fondue from Valtellina Casera DOP "084" and a Grosio pestada seasoning (garlic, thyme, juniper berries, IVA herb, pepper)

Celeriac in fillet form treated with balsamic vinegar and served with roasted fresh vegetables

Nectar of wild blueberries served with a natural yoghurt ice cream\*

Coffee and water\*\*\* ..... 45.00  
(Cover charge included)

## VEGAN MENU

Autumnal salads from our vegetable plot with dark bread in crouton form

Cream of white turnip\*, rye bread in crouton form, oil sourced from the lake

Celeriac in fillet form treated with balsamic vinegar and served with roasted fresh vegetables

The very freshest of Macedonia fruit salads

Coffee and water\*\*\* ..... 45.00  
(Cover charge included)

*Dishes included in the menu cannot be ordered on an individual basis*

## OUR PRODUCE

**Ricotta:** made from a whey base. A light cheese with a delicate taste, with a maturing process that lasts between 2 hours and 1 month.

**Primo Sale:** made from a base of whole milk. A light cheese with a maturing process that last just 24 hours.

**Caprino:** made from a base of whole cow's or goat's milk. Produced from November to March. Minimum maturing period of 48 hours.

**Matüsc:** made from a base of skimmed milk. A type of delicate tasting cheese made from a semi-cooked curd, with a maturing period of 30 days.

**Scimudin:** made from a base of whole milk. A soft cheese made from a raw curd. Maturing period of 15/60 days.

**Alpina La Mozzarella de La Fiorida:** made from a base of whole milk. A light stretched-curd cheese handedly chopped.

**Burrata de La Fiorida:** produced from the milk of our own Pura Bruna Alpina herd with addition of fresh cream.

**Primizia:** made from a base of whole milk. A cheese made from a half-cooked curd with a seasoning period of 25/35 days. One of the sweetest cheeses of our production.

**Latteria:** made from a base of whole milk. A cheese made from a half-cooked curd. Minimum maturing period of 40 days, and after 120 days it becomes mature.

**Frisa Alpino:** made from a base of whole milk including 20% goat's milk. A cheese made from a half-cooked curd with a minimum maturing period of 40 days, and after 90 days it becomes mature. The taste is enriched with a decisive scent of goat's milk.

**Valtellina Casera "084":** made from a base of partly-skimmed origin-protected milk and a half-cooked curd. Valtellina Casera is the essential cheese ingredient from the Valtellina in the making of pizzoccheri pasta.

**Valtellina Casera:** maturing procedure of 70 to 179 days.

**Valtellina Casera:** maturing procedure of 180 to 299 days.

**Valtellina Casera:** maturing procedure of at least 300 days.

**Bitto:** made from a base of whole milk including 10% goat's milk. A cheese which is exclusively produced in the mountain fields between June and September, maturing for at least 70 days in the dairies of the deep valley.

**Eborinato:** made from a base of whole milk. A raw-curd cheese with its characteristic mould which develops inside and is the reason why the cheese is called Eborinato (blue cheese). A cheese with a decisively strong taste.

## OUR PASSION TAKES SHAPE

*The fresh milk from our cows,  
in the hands of our dairymen  
Sergio and Bruno each day,  
is transformed into a delight for the palate.  
A poem of tastes  
which nourishes both body and soul.  
The reassurance of the goodness  
of nature on the plate.*

### The Dairy

Selection of our very finest cheeses  
from the dairy .....price given at the table

### The Piccola Verticale

small selection of latticini cheeses  
and of seasoned cheeses  
served with compote  
of fruit and honey ..... 12.00

### The Gran Verticale

large selection of latticini cheeses  
and of seasoned cheeses  
served with compote  
of fruit and honey ..... 17.50  
*(minimum for 2 people)*

## OUR DESSERT LIST

Nettare - Nectar of wild blueberries  
served with a natural yoghurt gelato\*,  
served with whipped cream  
from the dairy ..... 9.00

Panna cotta flavoured  
with marrone chestnuts, persimmon  
fruit sauce and a pear sorbet ..... 8.50

Sfogliatina - Puff pastry filled  
with cold cream of custard and apples,  
artisan gelato La Nonna ..... 8.50

Torta - Walnut and hazelnut cake  
with caramel and hazelnut gelato ..... 8.50

Classic tiramisù with mascarpone cheese  
from our dairy ..... 8.50

Variazione al cioccolato - A superb range  
of delectable chocolate creations ..... 8.50

Macedonia - the very freshest  
of fruit salads ..... 8.00

### *Il Gelato de La Fiorida*

Sorbetto al Braulio  
Home-produced artisan gelato flavoured  
with Braulio with sprinklings  
of dark chocolate flakes  
and La Fiorida cream ..... 7.00

Coppa di sorbetti - Classic refreshing  
home-produced sorbet\* ..... 8.00

Coppa di gelato  
Choice of delicious home-made  
La Fiorida gelato in a glass ..... 8.00

